

THE DRISKILL BAR

Bar Snacks \$6

Driskill Beef Jerky
Truffled Popcorn
Cheese Fries

Roasted Olives
Bruschetta Sampler
Spiced Mixed Nuts

Bacon-Wrapped Medjool Dates

Stuffed with Manchego, Smoked Chorizo

House-Baked Pretzel Sticks

Cheddar & Peppercorn, Prosciutto & Goat Cheese,
Maytag Blue & Bacon, "House" Mustards

Grilled Ancho Nachos

Ancho Grilled Onions, Guacamole, Sour Cream, Fire Roasted Salsa,
Jalapeño Jack Cheese

Add Grilled Chicken Breast \$5

Finger Foods \$10

Driskill Bacon Cheese Burger

Black Angus Beef, Cheddar Cheese, Brown Sugar & Chili Rub Bacon,
Lettuce, Tomato, Whole Wheat Bun, String Fries

*Make it a "Hangover Burger" by adding a
Sunny-Side-Up Egg & Crispy Hash Browns \$3*

Crab Salad Sliders

Truffled Lump Crab Salad, Apple Jalapeño Slaw

Angus Beef Sliders

Caramelized Onion, Tomato, Bacon, Truffle Sauce, String Fries

Wild Boar Mini Corn Dogs

Battered & Fried, Spicy Mustard Sauce

Braised Pork Belly Flatbread

Roasted Apples, Smoky Bacon, Sweet Peppers,
Fresh Mozzarella and Manchego Cheese

Add a Sunny-Side-Up Egg \$2

Korean BBQ Pork Sandwich

"House" Kim Chee, Foie Gras Pate, Cilantro,
Jalapeño, Cucumber, Apple Jalapeño Slaw

Heirloom Tomato Grilled Cheese

Sundried Tomato Pesto, Smoky Bacon, Sharp Aged Cheddar,
String Fries

Happy Hour Food Specials

*5pm until 7pm every Monday – Saturday, half-priced
"Bar Snacks" & "Finger Foods"*

Salads

Caesar Salad

\$10

Baby Romaine, Lemon Garlic Aioli, Anchovy Dust, Parmesan, Capers
Add Grilled Chicken Breast \$5

"Springdale Farms" Beet Salad *

\$9

Texas Goat Cheese, Honey Comb, Beet Caramel

The Driskill Grill's "Farmers" Salad *

\$10

Skyler Golden, Chef de Cuisine
Tony Sansalone, Executive Pastry Chef
Jonathan Gelman, Executive Chef

THE DRISKILL
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Distinctive Small Plates

Truffled Crab Mac-N-Cheese	\$8
Aged Cheddar Mornay, Crab, White Truffle, Macaroni, Toasted Brioche Crumbs	
Baked Brie	\$8
Roasted Garlic, Apricot, Toasted Baguette	
Artisanal Cheese	\$14
Chef's Daily Selection of Three Cheeses	
Charcuterie Plate	\$12
"House" Cured Meats, Mustards, Pickled Vegetables	
~ Hawaiian Ahi Poke *	\$14
Yuzu-Soy Glaze, Macadamia, Sesame, Wasabi Tobiko	
~ Prime Beef Tartar *	\$14
~ ½ Dozen Oysters on the Half Shell *	\$16

~ There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions.

Legendary Big Plates

From 1886 Café

Available Daily until 10pm.

Turkey B.L.T. Croissant	\$13
Bacon, Lettuce, Tomato, Swiss Cheese, Avocado Spread, Chipotle Mayo	
Crispy Chicken Cobb Salad	\$13
Romaine Lettuce, Bleu Cheese Crumbles, Tomatoes, Avocado, Bacon, Boiled Egg, Choice of Dressing (Balsamic Vinaigrette, Sherry Vinaigrette, Ranch, Bleu Cheese,)	
1886 Fried Chicken	\$14
Garlic Mashed Potatoes, House made Coleslaw, Mushroom Gravy	

*From The Driskill Grill **

Ask your server about today's accompaniments for each dish

Chef's Daily Risotto	\$24
The Grill's Fish of the Day	\$29
Prime Aged Rib-Eye	\$36
Prime Aged Filet Mignon	\$38

Sweets

1886 Beignets	\$5
Vanilla Sauce	
Signature "D" Driskill Cup Cake	\$5
Chocolate or Vanilla	
Vanilla Bean Crème Brûlée	\$6
Almond-Orange Sablé "Sticks," Fruit	
1886 Chocolate Cake *	\$9
Homespun Vanilla Ice Cream	
1886 Apple Pie *	\$8
Crunchy Streusel Topping, Homespun Vanilla Ice Cream	
"PB&J" *	\$6
Peanut Butter Bar, Strawberry "Jam", Valrhona Chocolate	
Chocolate Caramel Crunch Bar *	\$6
Malted Milk Shake, Candied Hazelnut	

* Menu items available Tuesday – Saturday from 5:30pm - 10pm only

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Wine by the Stem

Sparkling and Champagne

Domaine Saint Vincent, Brut, <i>Albuquerque, NM, NV</i>	\$10
Carpene Malvolti, Prosecco di Conegliano, <i>Veneto, Italy NV</i>	\$12
Lucien Albrecht, Cremant Rose, <i>Alsace, France NV</i>	\$16
Veuve Clicquot, Yellow Label, <i>Champagne, France NV</i>	\$24

White

Pinot Grigio, Banfi, Le Rime, <i>Tuscany, Italy '10</i>	\$8
Riesling, Dr. Loosen, <i>Mosel, Germany '09</i>	\$9
Sauvignon Blanc, Mt. Nelson, <i>Malborough, New Zealand '10</i>	\$9
Chardonnay, Alexander Valley Vineyards, <i>Sonoma, Ca. '09</i>	\$10
Viognier, McPherson Cellars, <i>Texas '10</i>	\$11
Albariño, Paco & Lola, <i>Rias Baixas Spain '09</i>	\$12
Lugana, Zenato, <i>San Benedetto, Italy '09</i>	\$12
Pinot Gris, Acrobat, <i>Oregon '09</i>	\$13
Sauvignon Blanc, Groth, <i>Napa Valley, Ca. '09</i>	\$13
Chardonnay, Newton Red Label, <i>Napa Valley, Ca. '09</i>	\$14

Red

Merlot, Powers, <i>Columbia Valley, Wa. '09</i>	\$9
Cabernet Sauvignon, Peirano Estates, <i>Lodi, Ca. '09</i>	\$9
Chianti Classico, Castello D Albola, <i>Tuscany, Italy '09</i>	\$11
Zinfandel, Cline "Ancient Vines", <i>California '09</i>	\$11
Cotes du Rhone, Kermit Lynch, <i>Rhone Valley, France '09</i>	\$12
Pinot Noir, Belle Glos, "Meiomi", <i>California '09</i>	\$13
Cabernet Sauvignon, Tommassi, Poggio al Tufo, <i>Tuscany, Italy '09</i>	\$13
Malbec, Felino, <i>Mendoza, Argentina '09</i>	\$14
Merlot, Provenance, <i>Napa Valley, Ca. '06</i>	\$15
Pinot Noir, Solena, <i>Willamette Valley, Or. '08</i>	\$15
Red Blend, Orin Swift Cellars, "The Prisoner", <i>Napa Valley, Ca. '08</i>	\$18

Wine by the 1/2 Bottle

Veuve Clicquot, Yellow Label, Brut, <i>Champagne, France</i>	\$40
Alois Lageder, "Dolmiti", Pinot Grigio, <i>Alto Adige, Italy '08</i>	\$24
Sonoma Cutrer, Chardonnay, <i>Napa Valley, Ca. '09</i>	\$25
The Crossings, Sauvignon Blanc, <i>Marlborough, New Zealand '09</i>	\$26
Louis Jadot, Pouilly-Fuissé, <i>Burgundy, France '08</i>	\$35
Acacia, Pinot Noir, <i>Carneros, Ca. '08</i>	\$25
Coppola, Diamond, Merlot, <i>California '07</i>	\$25
Siduri, Pinot Noir, <i>Russian River Valley, Ca. '09</i>	\$35
Ridge, Lytton Springs, Zinfandel, <i>Sonoma Coast, Ca. '09</i>	\$35
Shafer, Merlot, <i>Napa Valley, Ca. '08</i>	\$42
Faust, Cabernet Sauvignon, <i>Napa Valley, Ca. '06</i>	\$45

**Please request the award-winning Driskill Grill wine list for additional wines by the bottle.*

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Specialty Cocktails

"The Brazos Brasiliensis Batini" \$9

Tito's Handmade Vodka, Hibiscus & Ginger Simple Syrup,
Agave Sweet & Sour

Austin's official Cocktail created by our own Abdul Ford.

The LDM (Legendary Driskill Martini) \$9

Choice of Ketel One or No. TEN Gin by Tanqueray with Ketel
One Orange, Dolin Vermouth, Grapefruit Bitters,
Grapefruit Twist

Texas Orange Blossom \$9

Stolichnaya Vanilla, Cointreau, Orange Juice, Orange Twist

First Growth \$9

No. TEN Gin by Tanqueray, St. Germain, Pineapple, Sage

Seasonal Smash \$11

Bulleit "Frontier" Bourbon, Orange Bitters, Muddled Seasonal
Fruit & Lemon, Simple Syrup

Doc Day's "Punch" \$10

Bacardi Silver, Cruzan Dark Rum, Lime Juice, Pineapple Juice,
Angostura Bitters, Ground Nutmeg

Classic Cocktails \$10

Sazerac

Rusty Nail

Negroni

Classic Margarita

Side Car

Mojito

Dark & Stormy

Kir Royal

Maker's Manhattan

Old Fashioned

Draught Beers

Fireman's #4, Blonde Ale \$5

Live Oak's Season Selection \$5

Guinness Stout \$6

Chimay, White Label \$9

Bottled Beers

Independence "Stash" IPA - St. Arnold *Season Selection*

Lone Star - Shiner Bock - Budweiser - Bud Light

Miller Light - Coors Light - Michelob Ultra - Fat Tire

Bass Ale - Amstel Light - Heineken - Corona

Dos Equis - Stella Artois

Live

THE DRISKILL

Every Thursday: 5:30 - 9:00

Join us for great Austin music, mixology with Tito's
Handmade Vodka, social media feeds
and great company.